

S'mores Brownies

You will need 6 whole graham crackers to yield 3/4 cup crumbs when finely ground in a food processor. Prepare the brownie batter while the crust bakes. This recipe will not work in an oven with a separate broiler compartment.

1 recipe Basic Brownies (follows)
3/4 cup graham cracker crumbs
1 tablespoon sugar
4 tablespoons unsalted butter, melted
2 cups mini-marshmallows

Prepare Basic Brownies through step 3, but do not scrape batter into pan. With fingers, combine graham cracker crumbs, sugar, and melted butter in bowl until evenly moistened. Firmly pat crumbs into prepared pan and bake until firm and lightly browned, 8 to 10 minutes. Remove pan from oven and set aside if brownie batter is not yet ready. Scrape brownie batter over crust and gently push batter into corners to cover crust. Bake as directed (don't sink toothpick into crumb crust). Remove pan from oven and turn oven to broil.

Sprinkle brownies evenly with single layer of marshmallows. Return pan with brownies to oven and broil until marshmallows are lightly browned, 1 to 3 minutes. (Watch oven constantly. Marshmallows will melt slightly but should hold their shape.) Immediately remove pan from oven. Cool brownies to room temperature, about 2 hours. When cutting brownies, coat knife with cooking spray to prevent marshmallows from sticking to knife.

Basic Brownies

Makes 16 brownies

3 ounces unsweetened chocolate, chopped
8 tablespoons (1 stick) unsalted butter, cut into chunks
1 cup sugar
1/2 teaspoon baking powder
1/4 teaspoon salt
2 large eggs
1 teaspoon vanilla extract
2/3 cup all-purpose flour

Adjust oven rack to middle position and heat oven to 350 degrees. Line 8-inch baking dish with foil and coat foil with cooking spray.

Melt chocolate and butter in small bowl in microwave or in heatproof bowl set over pan of simmering water, stirring occasionally to combine. Cool mixture for several minutes.

Whisk sugar, baking powder, salt, eggs, and vanilla together in medium bowl until combined, about 15 seconds. Whisk in chocolate mixture until smooth. Stir in flour until no streaks of flour remain. Scrape batter evenly into prepared pan.

Bake until toothpick inserted halfway between edge and center of pan comes out clean, 22 to 27 minutes. Cool brownies on wire rack to room temperature, about 2 hours. Using foil, lift brownies from pan to cutting board. Slide foil out from under brownies and cut brownies into 2-inch squares. (Brownies can be stored in airtight container for several days.)